



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 19 January 2022
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

11

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

452

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="20"/>	<input type="text" value="770"/>
<i>ICE Detainees:</i>	<input type="text" value="9"/>	<input type="text" value="561"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="10"/>	<input type="text" value="192"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on January 17, 2022. All population numbers current as of January 24, 2022.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 19, 2022:

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 9 - RNs*
- 7 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

* denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

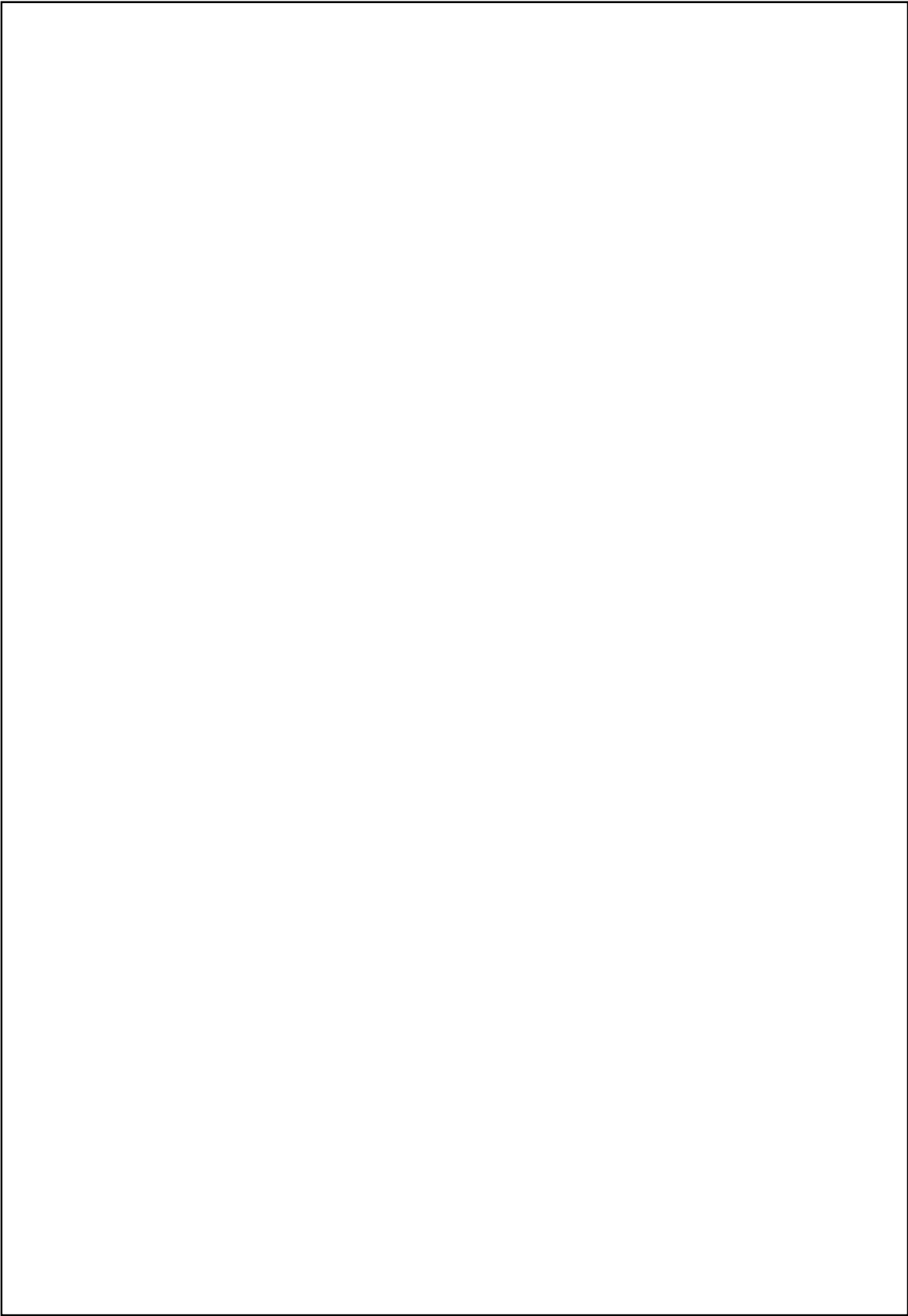
Logs provided for January 11, 2022- January 17, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to seventeen detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and ten (10) positive cases amongst the GEO staff. They have also reported twenty (20) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of January 24, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of January 24, 2022.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2021

CYCLE 3 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY 11/10	Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Sloppy Joe on Bun Potato Salad Carrots Tossed Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage
TUESDAY 11/11	Dry Cereal Breakfast Sausage Gravy Diced Potatoes Fruit Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread Margarine Fruit Cobbler Fortified Sugar Free Beverage
WEDNESDAY 11/12	Oatmeal Breakfast Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 %	Chopped BBQ Chicken Pinto Beans Potato Salad Cole Slaw Bun Yellow Cake / Choc Icing Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans w/ Onions Shredded Lettuce Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
THURSDAY 11/13	Cream of Rice Breakfast Sausage Coffee Cake Fruit Sugar Coffee Milk 2 %	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/Dressing Cornbread Margarine Baked Apple Crisp Fortified Sugar Free Tea	Fajita Meat Grilled Onions & Peppers Refried Beans Grilled Potatoes Salsa Tortilla Fortified Sugar Free Beverage
FRIDAY 11/14	Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Tuna Salad Grilled Potatoes Green Beans Cole Slaw Ketchup Bread Brownie Fortified Sugar Free Tea	Chili Mac Pinto Beans Corn Salad Garden Salad / Dressing Roll Margarine Fortified Sugar Free Beverage
SATURDAY 11/15	Oatmeal Scrambled Eggs Breakfast Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Turkey, Sliced Vegetarian Beans Corn Salad Mustard Mayo Bread Cake w/ Icing Fortified Sugar Free Tea	Meatballs Mixed Vegetables Rice Lettuce Salad Dressing Ketchup Roll Margarine Fortified Sugar Free Beverage
SUNDAY 11/16	Dry Cereal Scrambled Eggs w/ T-Ham Salsa Cinnamon Roll Tortilla Sugar Coffee Milk 2 %	Chicken Salad Potato Salad Carrot & Celery Sticks Green Beans Shredded Lettuce Onion Bread Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Carrots Beans Tortillas Strawberry Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 3

Date: 1/10/22 Time: 0315 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	Lin Oatmeal	Waffles	synd	T. Ham	Wang	segar	potter	Milk	Fruit	egg	4.0	egg		
Breakfast	Temperatures	192	181	RT	197	38	RT	RT	35	RT	RT	RT	RT		
	Menu Items	Polish Sausage	Rice	Bean	Cabbage	Hot Id	Marinara	Drink	Ham	lettuce	Bread	Fruit	cheese		
Lunch	Temperatures	189	180	36	38	RT	38	RT	RT	RT	RT	RT	37		
	Menu Items	Polish Sausage	Rice	Bean	Cabbage	Hot Id	Marinara	Drink	Ham	lettuce	Bread	Fruit	cheese		
Dinner	Temperatures	144.0	173.4	173.7	172.5	RT	38	RT	170	40	RT	RT	RT		
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		153		181		---							
and chemical agent used in Final Rinse		Lunch		156		181		---							
		Dinner		155		163		--- 100% TAN							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200ppm							
		Lunch		128		130		200ppm							
		Dinner		115		120		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-9.7		35.4		36.7							
Record temperatures, Freezer and Walk-ins		PM		-8.6		36.1		38.1							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		69		70									
Hot- Water Temps in sink		AM		119		115									

Signature, Cook Supervisor (AM) [Signature] verify by AM

Signature, Cook Supervisor (PM) Reyd 1/10/22

FOOD SERVICE MANAGER [Signature]
NF-6-2-20
DATE 1/18/22

Liang
verify by PM



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FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 3

Date: 01-11-2022

Time: 0400 AM Time: 1820 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X	X	X	NO Am Tools inventoried was									
All tools and sharps inventoried			X			done.									
All areas secure, lights out, exits locked															
PRODUCTION SHEET	Menu Items	D. cereal	Breakfast	P. potatoes	Breakfast	Margarine	Fresh Fruit	Sugar	Coffee	Milk	Hot Sauce				
	Temperatures	RT	187	187	RT	38	RT	RT	RT	37	RT				
Lunch	Menu Items	Taco meat	90 Rice	Beans	Salsa	Shred Lettuce	Cheese	Tortilla	Red Peas	Chili	Shred Tomatoes				
	Temperatures	189	157	183	RT	38	37	RT	RT	187	170				
Dinner	Menu Items	Chili Patty	Potato	Peas + Corn	Gravy	Bread	Margarine	Fruit Cocktail	Drinking Milk						
	Temperatures	178.3	156.3	170.7	153.3	RT	38	RT	RT						
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		154		148		low Temp							
and chemical agent used in Final Rinse		Lunch		154		152		low Temp							
		Dinner		155		134		low Temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		117		119		200ppm							
		Lunch		119		119		200ppm							
		Dinner		112		120		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.3		36.9		38.4							
Record temperatures, Freezer and Walk-ins		PM		-12.4		37.9		40.1							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		64		64		—							
Record temperatures, Dry Storage Areas		PM		69		69		—							
Hot- Water Temps in sink		AM		PM											
		120		120											

Signature, Cook Supervisor (AM)

Verify by Am

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE 1/18/20

Verify by Am

NF-6-2-20



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FOOD SERVICE

UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST Cycle 3

Date: 1-12-22Time: 0340 AM Time: 1806 PM

Shift Checklist		AM		PM		Comments					
		No	Yes	No	Yes						
All areas secure, no evidence of theft			X		X						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X						
Kitchen is in good general appearance			X		X						
All kitchen equipment operational & clean			X		X						
All tools and sharps inventoried			X		X						
All areas secure, lights out, exits locked			X		X						
PRODUCTION SHEET	Menu Items	Oatmeal	Pancakes	Eggs	Sausage	Margarine	Sugar	Coffee	Milk		
Breakfast	Temperatures	193	184	RT	179	38	RT	RT	32		
	Menu Items	BBQ CHIX	Beans	Pot. Salad	Coleslaw	Bowl	Cake	Tea			
Lunch	Temperatures	187	190	39	39	RT	RT	RT			
	Menu Items	Fidelo	Cream Bean	Fruit	Pasta	Bread	Juice	Deli			
Dinner	Temperatures	185	170	38	165	RT	RT	38			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		154		158		low Temp			
		Lunch		156		158		low Temp			
		Dinner		133		150		low Temp			
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast		116		116		200ppm			
		Lunch		116		118		200ppm			
		Dinner		114		118		200ppm			
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM		-10.4		37.9		38.2			
Record temperatures, Freezer and Walk-ins		PM		-11.4		37.6		37.4			
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3			
Record temperatures Dry Storage Areas		AM		64		64		67			
Record temperatures, Dry Storage Areas		PM		60		60					
Hot- Water Temps in sink		AM		PM							
		120		111							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

Cycle 3

Date: 1/13/22

Time: 0315 AM Time: 1240 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X	✓		Booster cos For Dishwasher									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	Cream of Rice	Biscuits	Coffee	Tea	Sugar	Coffee	Milk	HB	Cond	Bread	Marg			
Breakfast	Temperatures	193	181	RT	RT	RT	RT	35	181	RT	RT	38			
	Menu Items	Casserole	Spanish Rice	Pinto Beans	Salsa	Salsa	Dressing	Marg	Corn Bread	Apple Crisp	Tea	Chex			
Lunch	Temperatures	175	187	193	RT	32	RT	38	RT	RT	RT	37			
	Menu Items	BEANS	CHICKEN	PEPPER ONION	SALSA	POTATO	JUICE								
Dinner	Temperatures	168	166	165	38	165	RT								
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		150		181									
and chemical agent used in Final Rinse		Lunch		152		180									
		Dinner		157		185		Low Temp San							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		125		128		200ppm							
		Lunch		128		128		200ppm							
		Dinner		127		128		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-9.6		37.3		38.8							
Record temperatures, Freezer and Walk-ins		PM		-9.2		36.2		37.6							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
Hot- Water Temps in sink		AM		PM											
		119		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

Verify by AM

1/18/22

Verify by PM



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FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date: Arriv 1/14/22Time: 1350 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments					
		No	Yes	No	Yes						
All areas secure, no evidence of theft			X		X						
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X						
Kitchen is in good general appearance			X		X						
All kitchen equipment operational & clean		X	X	X							
All tools and sharps inventoried			X		X						
All areas secure, lights out, exits locked					X						
PRODUCTION SHEET	Menu Items	<i>Cereal</i>	<i>B. gravy</i>	<i>P. Potatoes</i>	<i>Biscuits</i>	<i>marg</i>	<i>sugar</i>	<i>coffee</i>	<i>milk</i>	<i>peanut butter</i>	<i>Fruit</i>
Breakfast	Temperatures	RT	187	177	RT	36	127	127	36	RT	RT
	Menu Items	<i>Tuna</i>	<i>Pot</i>	<i>Gr beans</i>	<i>Squash</i>	<i>veg</i>	<i>Bread</i>	<i>Brownie</i>	<i>Pen</i>		
Lunch	Temperatures	39	173	170	40	RT	RT	RT	RT		
	Menu Items	<i>Chili MAC</i>	<i>BEAN</i>	<i>SALAD</i>	<i>CANOT</i>	<i>JUICE</i>	<i>PASTA</i>	<i>GROWING TURKEY</i>			
Dinner	Temperatures	180	185	38	165	RT	165	160			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast		154		167		low Temp			
and chemical agent used in Final Rinse		Lunch		156		169		low Temp			
		Dinner		155		160		low Temp			
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast		119		119		200ppm			
		Lunch		120		123		200ppm			
		Dinner		121		118		200ppm			
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM		-10.8		25.6		37			
Record temperatures, Freezer and Walk-ins		PM		-8.3		36.3		36.9			
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3			
Record temperatures Dry Storage Areas		AM		64		64		64			
Record temperatures, Dry Storage Areas		PM		60		60					
Hot- Water Temps in sink		AM		PM							
		118		115							

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE
UNIT: AURORA KITCHEN
OPENING and CLOSING CHECKLIST

cycle 3

Date: 1-15-2022

Time: 0340 AM Time: PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Hot water not working.									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X	X											
All tools and sharps inventoried			X		X	Booster not working									
All areas secure, lights out, exits locked					X										
PRODUCTION SHEET	Menu Items	Chicken	B. Eggs	B. Sausage	Sally	B. Sausage	Marg	Sugar	Coffee	Milk	Fruit				
	Temperatures	200	177	183	RT	RT	32	RT	RT	34	RT				
Breakfast	Menu Items	Ham	Beans	Corn Salad	Salad Dress	Mustard	Bread	Calce	Tea	PT	Carrot	Fruit			
	Temperatures	35	182	33	RT	RT	RT	RT	RT	35	RT				
Lunch	Menu Items	Meatballs	Rice	Mix Veg	Beans	Rolls	Sauce								
	Temperatures	165	163	170	165	RT	RT								
Dinner															
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		153		159		Low Temp							
and chemical agent used in Final Rinse		Lunch		153		96		Low Temp							
		Dinner		153		150		200 Temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		91.5		97.8		200ppm							
		Lunch		100		100		200ppm							
		Dinner		111		112		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.4		37.1		37							
Record temperatures, Freezer and Walk-ins		PM		-10.3		37		38							
DRY STORAGE		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		64		64		65							
Record temperatures, Dry Storage Areas		PM		60		60									
Hot- Water Temps in sink		AM		PM											
		180		111											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

1/18/22

Verify by AM



Secure Services™

FOOD SERVICE UNIT: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 3

Date:

1/16/22

Time: 0305 AM

Time: 1800

PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	Booster on Dish machine is not working									
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
PRODUCTION SHEET	Menu Items	Dry Cereal	Soup w/ Potatoes	Cin Roll	Tortillas	Salsa	Sugar	Coffee	Milk	Bread	Mang	Fruit			
	Temperatures	RT	127	RT	RT	RT	RT	RT	35	RT	37	RT			
Breakfast	Menu Items	Chix Salad	Pot Salad	Canoe Slice	Celery Grater	Shred Lett	Green Beans	Onion	Bread	Tea	Fruit	3 B's			
	Temperatures	36	36	37	38	38	191	38	RT	RT	RT	RT			
Lunch	Menu Items	Salisbury Steak	Rice	Gravy	Canoe	Cake	Tortillas	Bean	Fruit	Donut					
	Temperatures	174.2	184.0	170.1	168.7	RT	RT	116.0	RT						
Dinner	Menu Items														
	Temperatures														
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		152		181									
		Lunch		150		182									
		Dinner		155		126		low temp							
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		129		128		200ppm							
		Lunch		127		128		200ppm							
		Dinner		110		120		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-11.6		35.6		36.5							
Record temperatures, Freezer and Walk-ins		PM		-9.8		37.6		37.0							
DRY STORAGE		Temperature 45-80		Area 1		Area 1		Area 1							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		69		70									
Hot- Water Temps in sink		AM		PM											
		119		115											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

1/18/22

NF-6-2-20

Signature, Cook Supervisor (PM)

Smith

verified by pma

**GEO Aurora ICE
3130 N. Oakland St**

1/18/2022
6:18:15 AM BCU

**Temperature
°F**

A-1	71.12
A-2	70.90
A-3	70.61
A-4	69.01
B-1	69.52
B-2	69.71
B-3	72.22
B-4	69.71
C-1	69.21
C-2	70.11
C-3	67.50
C-4	67.91
E-1	69.71
E-2	70.61
D-1	72.70
ISOLATION	69.71
PATIENT ROOM	69.52
INTAKE/RECEIVING	72.02
Tank Temp S-12	71.48
Present Value	
BOILER-3	111.48
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	168.60
Universal Input[13]	



Secure Services™

Tides

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: **Monday, January 18, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1/18/22	South-A	71.1	104.1		
	South-B	71.7	104.2		
	South-C	70.7	104.2		
	South-D	70.9	104.1		
	South-E	71.2	104.2		
	South-F	71.1	104.2		
	South-G	70.1	104.1		
	South-L	unoccupied			
	South-M	72.5	104.2		
	South-N	72.1	104.2		
	South-X	unoccupied			
	South-Y	72.9	occupied		
	South-Z	70.7	104.1		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	69.9	104.1	N/A	N/A
	MED ISO- Room 2	69.9	104.1	N/A	N/A
	MED ISO- Room 3	69.9	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Tuesday, January 18, 2022
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-18-22	A-1		104.7						
	A-2		104.7						
	A-3		104.8						
	A-4		104.7						
	B-1		104.6						
	B-2		104.7						
	B-3		104.7						
	B-4		104.8						
	C-1		104.9						
	C-2		104.8						
	C-3		104.8						
	C-4		104.9						
	D-1		104.7				N/A	N/A	N/A
	D-2		/				N/A	N/A	N/A
	E-1		104.7				N/A	N/A	N/A
	E-2		104.7						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____					Date: _____			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	70.2	69.9	70.3	71.1	70.5	70.3	104.7
Water:	104.8	104.8	104.9	104.7	104.9	104.8	104.8	
Temperature Taken with a Fluke Mod 52 Digital Thermometer								